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Recall of Common Food Additive Will Affect Many Products

Basic Food Flavors, Inc. of Las Vegas has initiated a recall of its hydrolyzed (HI-drul-ized) vegetable protein due to *Salmonella* contamination. Hydrolyzed vegetable protein is a common food additive used to enhance flavor. Notice of its contamination is resulting in the recall of products made with it.

The Alaska Department of Environmental Conservation has confirmed that some products containing the additive have been distributed in Alaska. They are being recalled:

- Castella Chicken Soup base - <http://www.fda.gov/Safety/Recalls/ucm202787.htm>
- Hawaiian Kettle Style Potato Chips: Sweet Maui Onion, Hawaiian Sweet Maui Onion Rings - <http://www.fda.gov/Safety/Recalls/ucm202813.htm>
- Johnny's French Dip Powdered Au Jus - <http://www.fda.gov/Safety/Recalls/ucm202293.htm>
- Marzetti chip and veggie dips - <http://www.fda.gov/Safety/Recalls/ucm202608.htm>

This list is expected to grow. If more potentially contaminated products are found in Alaska, DEC will update its website. Go to www.dec.state.ak.us and look for the link to hydrolyzed vegetable protein recall.

Currently, no illnesses related to these recalled products have been reported.

Salmonella infection is a serious condition that may be life-threatening to persons with weak immune systems. Symptoms include diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days. Consumers with questions or concerns about their health should contact their doctor.